



REVOLUTION WHITE SOLERA N.V.



Origin:	Austria, Niederösterreich, Velm-Götzendorf
Quality grade:	Wein aus Österreich
Site:	Hohes Eck, Lissen, Steinthal
Varietal:	Chardonnay 50 % 25 years Riesling 25 % 35 years Scheurebe 25 % 30 years
Soil:	loam loess gravel lime sandstone



WEATHER / CLIMATE

Climate: continental

CELLAR

Harvest:	handpicked
Grape Sorting:	manual
Malolactic Fermentation:	yes
Fermentation:	spontaneous Chardonnay amphora 500 L 6 - 7 day(s) 50 % Riesling barrel 600 L 25 % Scheurebe stainless steel tank 25 °C 25 %
Maturing:	amphora Chardonnay oak barrel used barrel Riesling small oak barrel used barrel Riesling steel tank Scheurebe

DATA

Wine Type:	Still wine white dry
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 14 °C
Aging Potential:	medium

WINERY



In balance with nature for 35 years... Being ORGANIC is not a trend, it's a lifestyle and we have been living it for over 35 years. Avoiding all sorts of chemistry is our philosophy. Regarding the environment, natural water, nutrition and particularly in terms of wine. A healthy soil is the key to remarkable and exciting wines. Especially if no boundaries are being set for the development of wines in our beautiful cellars. (Johannes Zillinger)